Program Description

Suggested Content

- 1. School District
 - a. Name of School District
 - b. Number and type (elementary, middle, high) of Schools
 - c. Number of Students Served
 - d. Number of Employees
- 2. School
 - a. Name of School
 - b. Number of Students Served
- 3. Description of the School Foodservice Operation
 - a. Type of Foodservice System (on-site production, receiving kitchen, regional kitchen)
 - b. Employees
 - i. Number, positions, and hours
 - ii. Number with food safety certification
 - c. Number of meals served daily: breakfast, lunch, snacks, catering, a la carte, other
 - d. Menu
- 4. Facility
 - a. Basic floorplan/layout
 - b. Amount of space
 - i. Storage
 - ii. Production
 - iii. Service
 - c. Evaluation of the general condition
- 5. Equipment
 - a. Number and Type of equipment
 - b. Evaluation of the general condition
- 6. Purchasing
 - a. Names of vendors/suppliers
 - b. Number and times of deliveries
 - c. Form in which food is purchased